

## CRANBERRY PROCESSES AND PRODUCTS

### **Abstract of the Disclosure**

In embodiments, cranberries are utilized at certain phases of development, prior to full red color development, which are typically characterized by an acid profile conducive to producing flavorful, high-value products, such as juices. At select phases of development, the berries have a quinic acid content which is similar to fully red berries but a citric acid content which is much higher than fully red berries. As a result, the juice from these berries can be used with less need to add citric acid or citric acid juice, like lemon juice, to modify flavor. The berries at the select phase of development typically have a light color, from pink to white, which can be quantified based on the anthocyanin level in the fruit or the resulting juice.

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